

Abstract of the Disclosure

A cooking double boiler comprises an outer pan 1 that is heated upon pouring water therein, an upper lid 3 that covers an upper aperture thereof, and an inner pan 2 with a flange 7 that is set into the interior of the outer pan 1. The outer pan 1 includes a peripheral edge portion 9 that supports the flange 7 of the inner pan 2, wherein a plurality of concave portions 11 for directing generated water vapor upward of the inner pan is formed at the peripheral edge portion 9. When the inner pan 2 is heated by putting soymilk therein, the inner pan 2 is heated from both, above and below, and everyone can easily make tofu of favorable quality without the soymilk sticking to the pan or without becoming porous and without requiring a large amount of water and fuel. The cooking double boiler according to the second invention suitable for making soymilk skin is arranged so that vapor spouts are provided between the peripheral edge portion 9 of the outer pan 1 and the flange 7 of the inner pan 2 in an openable and closable manner. By first directing water vapor generated in the outer pan to the upper space of the inner pan by opening the vapor spouts, soymilk in the interior of the inner pan can be heated at a short time and by closing the vapor spouts

thereafter, water vapor generated in the outer pan is prevented from being wastefully discharged into air.